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SEC. 44. *Place of slaughtering; age and weight.*—No cattle, sheep, or swine shall be killed within the city for human food unless by special permission or special ordinance, and no cattle, sheep, or swine shall be sold for food that are in a diseased condition, overheated, or feverish. No calf or any part thereof which shall be less than 4 weeks old and less than 125 pounds live weight, no pig or any part thereof which shall be less than 6 weeks old, and no lamb or any part thereof which shall be less than 8 weeks old shall be killed for human food or shall be kept or offered for sale.

SEC. 45. *Slaughterhouse; sanitary requirements.*—Every owner, lessee, or occupier of a slaughterhouse in which shall be killed any cattle, swine, sheep, or any other kind of animals, shall cover every part of the floor or pavement of such slaughterhouse with cement or other impervious material, properly sloped to well-trapped and permanently grated inlet having a direct communication with a sewer. The walls thereof shall be covered to a height of 7 feet with some smooth impervious material, and the yards, apartments, and pens connected therewith shall be paved with brick, cement, or some impervious material, and shall be well and adequately lighted.

SEC. 46. *Water supply, ventilation, etc.*—Every slaughterhouse shall be supplied with an adequate water supply and such an arrangement of hose or pipes, as will enable the walls, floors, and yards to be effectively washed. Every slaughterhouse shall be properly lighted and ventilated, and to the satisfaction of the health department. Every slaughterhouse shall be kept in such condition and manner as not to be offensive to those in the near vicinity, and all refuse matter produced by such slaughtering shall be removed from the premises daily.

SEC. 47. *Diseases.*—Persons affected with tuberculosis or any other infectious or communicable disease shall not be employed in any department of such an establishment where carcasses are dressed, handled, or meat products prepared. An employee suspected of being so affected shall be reported by the superintendent of health to the manager of the establishment and to the commissioner of health.

SEC. 48. *Transportation of meat; garments.*—The aprons or other outer garments of employees who handle meat in contact with such clothing shall be of a material that can be readily cleaned and made sanitary. All persons handling meat continually, or delivering meat from one place to another, shall be provided with an outer garment made especially for this purpose. No meat shall be transported from one part of the city to another, or from one establishment to another, without first being covered with some material which shall exclude flies, filth, and dirt.

SEC. 49. *Penalty.*—Any person, firm, or corporation, who shall fail to comply with the provisions of this article, shall upon conviction be fined not less than \$5 nor more than \$100 for each and every offense.

#### **Bakeries—Sanitary Regulation—Employees. (Ord. 270, Apr. 10, 1916.)**

ART. 3, SEC. 15. *Bakeries defined.*—Any place used for the purpose of mixing, compounding, or baking, for sale or for purpose of a restaurant or hotel, any bread, biscuits, crackers, buns, cakes, pies, or any other food products of which flour or meal is the principle ingredient, shall be deemed a bakery for the purpose of this regulation.

SEC. 16. *Sanitary requirements.*—Every place used as a bakery shall be kept in a clean and sanitary condition as to its floors, side walls, ceilings, woodwork, fixtures, tools, machinery, pans, and utensils. All vehicles from which bread or any other bakeshop product is sold, shall be kept in a clean condition, and all baskets or other containers in which any of the said products are conveyed through the streets shall be closely covered in a way to exclude flies, dust, or other contamination. All parts of the bakeshop shall be adequately lighted by windows, and shall be properly ventilated. Mechanical means of ventilation shall be installed if the superintendent of health deems it necessary.

SEC. 17. *Flies; toilets.*—Every bakery shall be kept free from flies, and the doors, windows, and other openings shall be screened from April 1 to December 1 of each year.

No toilet shall be in direct connection with any bakeshop, and the toilet shall be ventilated to the outside. Every bakery shall be provided with adequate plumbing and drainage facilities.

SEC. 18. *Wearing apparel; disease.*—All workmen and employees while engaged in the manufacture or handling of bakery products in a bakery shall provide themselves with a suit of washable material which shall be used during the hours of work. No employee or other person shall spit on the floors or side walls of any bakery or place where foodstuffs are made or stored. No person who has tuberculosis, scrofula, or venereal disease, or any communicable disease, shall work in a bakery, and no owner, manager, or person in charge of any bakery shall knowingly require or permit such person to be employed in such bakeshop.

SEC. 19. *Inspection; alterations.*—The superintendent of health or any other employee of the health department shall have the right to enter any bakery at a reasonable hour to make an inspection, and if such inspection shall disclose a lack of conformity with the provisions of this ordinance the superintendent of health may require such changes, alterations, or renovations as may be necessary to make such bakery comply with the provisions of this ordinance.

SEC. 20. *Storage of materials.*—All rooms for the storage of flour or meal for use in connection with any bakery shall be dry, clean, and properly ventilated, and every bakery and room used for the storage of material and food products in connection therewith shall be so arranged that the shelves, cupboards, trays, troughs, bins, cases, and all other appliances for handling and storing the same can be easily removed and cleaned. All bakery products shall be stored in cases so as to exclude flies and dirt.

SEC. 21. *Penalty.*—Any person, firm, or corporation who shall violate or fail to comply with the provisions of this article shall be fined not less than \$5 nor more than \$100 for each offense, and a separate offense shall be regarded as committed each day on which such person, firm, or corporation shall continue such violation.

#### **Restaurants—Sanitary Regulation—Employees—Inspection—Samples of Foodstuffs. (Ord. 270, Apr. 10, 1916.)**

ART. 4, SEC. 22. *Permit and application.*—No person, firm, or corporation shall engage within the city of Decatur in the business of keeping a restaurant without first making written application for that purpose to the city clerk for a permit to conduct a restaurant business in the city of Decatur. Said application shall be accompanied by evidence that the applicant, each individual, all members of the firm if a copartnership, and the person or persons in charge of the business if a corporation is or are persons of good character and reputation and also that the premises where such restaurant is proposed to be kept are proper and suitable for that purpose from a hygienic and sanitary standpoint.

SEC. 23. *Prohibiting spitting; diseases.*—No restaurant keeper, employee, or other person shall spit on the floor or side walls of any restaurant where foodstuffs are made, stored, or handled. No person who has tuberculosis, scrofula, or venereal disease, or any communicable disease, shall work in any restaurant, and no owner, manager, or person in charge of any restaurant shall knowingly require or permit such a person to be employed in such restaurant.

SEC. 24. *Sanitary requirements.*—It shall be the duty of the keeper of every restaurant to at all times keep the premises wherein such restaurant is located clean and in a sanitary condition. All floors, utensils, receptacles, refrigerators, pantries, rooms, or any other place or thing whatsoever which is or are used for purpose of storage, preparation, cooking, or serving of food must at all times be kept clean and in a sanitary condition, and no decayed or unwholesome food of any kind whatsoever shall be kept, sold, or offered for sale or served in any such restaurant. Every such restaurant shall be provided with adequate light and proper ventilation.